FILLED BATTER-DERIVED FOOD PRODUCTS

BACKGROUND OF THE INVENTION

[0001] The invention relates to filled food products and more particularly to filled batter-derived products such as pancakes. The invention further relates to a method of making these filled food products.

[0002] Businesses involved in commercial food production consider food characteristics such that the food is desirable to a significant number of customers. While consumers desire food with appealing taste and texture, they also demand food products that are simple and fast to prepare. In addition, food products that are not messy to eat or that do not require an extensive clean up regimen are also desirable.

[0003] A variety of batter based food products, such as pancakes, waffles and muffins have wide appeal. Pancakes with toppings such as fruit are desirable to consumers. Frozen pancakes that can be reheated, when desired, are available for consumer use. The consumer reheats the frozen pancakes and tops the pancakes with the desired topping. Another example of a pancake product includes a rolled up pancake in which a topping is spread on the surface of the cooked pancake prior to being rolled up. The rolled up pancake alleviates the consumer from having to supply a topping for the pancake. Upon reheating and/or during consumption, however, the topping in the rolled up pancake can leak out creating a mess for the consumer.

SUMMARY OF THE INVENTION

[0004] In a first aspect, the invention pertains to a filled food product comprising a food structure and a filling, wherein the filling is encased within the food structure. The food structure comprises cooked, hydrated flour and a moisture content between about 20 percent by weight and about 60 percent by weight.

[0005] In a further aspect, the invention pertains to a method of making a filled food product comprising combining two food components with at least one food component having an ungelatinized top layer wherein the ungelatinized top layer interacts with the other food component after combining and wherein one of the food components comprises a filling. The method also includes bonding the two combined food components to encase the filling within the bonded structure.

[0006] In an another aspect, the invention pertains to a method of making a filled food product comprising depositing a filling within a partially gelatinized food composition. The method further comprises heating the food composition further to produce the filled food product.

BRIEF DESCRIPTION OF THE DRAWINGS

[0007] **FIG. 1A** is a photograph showing a cross-sectional view of a pancake component removed from a cooking surface when the center of the top surface reached a temperature of about 120° F.

[0008] **FIG. 1B** is a photograph showing a cross-sectional view of a pancake component removed from a cooking surface when the center of the top surface reached a temperature of about 140° F.

[0009] **FIG. 1C** is a photograph showing a cross-sectional view of a pancake component removed from a cooking surface when the center of the top surface reached a temperature of about 160° F.

[0010] **FIG. 1D** is a photograph showing a cross-sectional view of a pancake component removed from a cooking surface when the center of the top surface reached a temperature of about 180° F.

[0011] **FIG. 1E** is a photograph showing a cross-sectional view of a pancake component removed from a cooking surface when the pancake component was completely cooked.

[0012] **FIG. 2A** is a microscopy image of a pancake component that was removed from a cooking surface when the center of the top surface reached a temperature of about 120° F.

[0013] **FIG. 2B** is a 11.5× magnification photograph of a cross-sectional view of a pancake component removed from a cooking surface when the center of top surface reached a temperature of about 120° F.

[0014] **FIG. 2C** is an unmagnified photograph of a cross-sectional view of a pancake component removed from a cooking surface when the center of the top surface reached a temperature of about 120° F.

[0015] **FIG. 2D** is a photograph of the top surface of a pancake component removed from a cooking surface when the center of the top surface reached a temperature of about 120° F.

[0016] **FIG. 3A** is an unmagnified photograph of a cross-sectional view of a pancake component removed from a cooking surface when the center of the top surface reached a temperature of about 140° F.

[0017] **FIG. 3B** is a photograph of a top surface view of a pancake component removed from a cooking surface when the center of the top surface reached a temperature of about 140° F.

[0018] **FIG. 3C** is a microscopy image of a pancake component that was removed from a cooking surface when the center to the top surface reached a temperature of about 140° F.

[0019] **FIG. 3D** is a 11.5× magnification photograph of a cross-sectional view of a pancake component removed from a cooking surface when the center of the top surface reached a temperature of about 140° F.

[0020] **FIG. 4A** is an unmagnified photograph of a cross-sectional view of a pancake component removed from a cooking surface when the center of the top surface reached a temperature of about 160° F.

[0021] **FIG. 4B** is a photograph of a top surface view of a pancake component removed from a cooking surface when the center of the top surface reached a temperature of about 160° F.

[0022] **FIG. 4C** is a microscopy image of a pancake component that was removed from a cooking surface when the center of the top surface reached a temperature of about 160° F.